CLEAN CREEKS RESTAURANT CERTIFICATION Potential Polluted Discharges (PPD) Checklist

Owner/Manager: Type of Restaurant: Facilities: Mop Sink Y N Grease To			
Facilities: Mop Sink Y N Grease Ti	rap YN Mat Wash Area		
Facilities: Mop Sink Y N Grease Ti	rap YN Mat Wash Area tdoor Storage YN Greas		
-		e Container Y N	ction Y N
Illicit Discharges: Y N Describe:			
Urban Runoff Code Violations: Y N De	scribe:		
	Applicable Activity Yes No PPD	BMPs Used	Effectiveness
Mat Washing	() () ()		1 2 3 4 5
Outdoor Dining Area/Patio Cleanup	() () ()		1 2 3 4 5
Sidewalk Cleaning	() () ()		1 2 3 4 5
Trash Area - Appearance	() () ()		1 2 3 4 5
Trash Area - Maintenance	() () ()		1 2 3 4 5
Fry Oil Storage	() () ()		1 2 3 4 5
Parking Area Maintenance	() () ()		1 2 3 4 5
Other Outdoor Storage	() () ()		1 2 3 4 5
	() () ()		1 2 3 4 5
	() () ()		1 2 3 4 5
1: No BMPs Used 2: Some BMPs used 4: Source Control BMPs used and very experience of Applicable Activities Building For Certification? Y N BMPs required for certification and/or for Install wastewater containment system Activities on this site may require connow to connect to sewer. Provide covered storage and containment Maintain trash enclosure area and/or recorded to the containment of the containment of the covered storage and covere	MP Score BMP AVG correction of code violation. for ection to sanitary sewer. Contact and the contact of the contac	5: All necessary BMPs used and	